Cooking at the Cottage

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Shepherd's Pie

Serves 6-8

Traditionally, Shepherd's Pie is made with lamb but for our version uses ground beef which is also known as a "Cottage Pie." This recipe is rich and well-seasoned. Filled with delicious vegetables, hearty beef, flavorful aromatics, and topped with a layer of mashed potatoes - this ranks as a top comfort food dish!

Ingredients:

2 tablespoons olive oil
1 medium onion, diced
8 ounces cremini mushrooms, diced
2 medium carrots, diced
2 cloves garlic, minced
1-1/2 pounds ground beef
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground pepper
2 tablespoons flour
1/2 cup dry red wine
2 cups beef stock
2 tablespoons tomato paste
1 tablespoon Worcestershire sauce
2 bay leaves
2 sprigs fresh rosemary
2 sprigs fresh thyme
1 cup frozen peas
1/2 cup frozen corn
Sea salt and freshly-cracked black pepper
Mashed potatoes for topping (see below)
4 tablespoons butter

Mashed Potato Ingredients:

2.5 pounds Yukon Gold potatoes
1/4 cup butter
1/2 cup whole milk, or more as needed
2 ounces cream cheese
sea salt and freshly-cracked black pepper

Mashed Potatoes Directions:

1. Halve the potatoes and cover with cold water. Salt the water. Bring the potatoes to a boil, and boil until fork tender. Drain the potatoes, and then mash. Season with salt and pepper, add the butter and continue to mash. Mix in cream cheese and milk, and mash until the potatoes are smooth and lump-free. Taste, and adjust the seasoning and milk to your preference.

Shepherd's Pie Directions:

1. Preheat the oven to 400 degrees F.
2. In a large braiser or sauté pan, cook the onion in the olive oil until softened, add the garlic and ground beef, and continue to cook until the meat has browned. Add the mushrooms and carrots and continue to sauté until the vegetables are just tender.
3. Sprinkle the mixture with flour and stir until coated. Add the red wine and bring to a simmer. Add the beef stock, tomato paste, Worcestershire sauce, bay leaves, rosemary, and thyme.
4. Simmer until the sauce thickens slightly (about 8-10 minutes). Add the frozen peas and corn.
5. Season well with salt and pepper and remove the bay leaves, rosemary and thyme sprigs.
6. Place the meat mixture into a large baking dish or keep in the large braiser. Top with a thick layer of mashed potatoes. Add a few pats of butter on top of the potatoes to promote a golden crust.
12. Place the baking dish above a parchment-lined baking sheet to prevent spills. Bake for about 18-20 minutes, or until the potatoes begin to turn golden brown. Broil for extra browning, as desired. Garnish with fresh herbs, and serve warm.